

IN A NUTSHELL

Breakfast (see pages 2&3)

Kick-start your day with our freshly prepared hot and/or cold breakfasts.

Cheese & Fruit (see page 4)

Tired of the same old fruit platters? Try our exotic fresh fruit platter today! Enjoy quality Australian cheeses and a great selection of seasonal fresh fruits.

Lunch Packages (see page 5)

Take the hassle out of ordering and choose a lunchtime package.

Sandwiches & Rolls (see page 6)

All our bread is baked daily so you can be sure your sandwiches are fresh. Let us create the perfect filling combination for you, using the freshest seasonal ingredients.

Cold Finger Food (see page 7)

Prepared daily in our kitchens to the highest quality standards. Vegetarian and gluten-free options available.

Hot Finger Food (see page 8)

Impress your guests at your next function with our selection of hot finger food! Made fresh daily and delivered hot to your doorstep.

Hot & Cold Savoury Platters (see page 9)

A great selection of fabulous platters including sushi, vegetarian and antipasto. A perfect choice for those who need to impress.

Salads (see page 9)

Choose from one of our extensive range of gourmet salads.

Cakes, Pastries & Desserts (see page 10)

Wicked treats for the sweet tooth, and tasty delights for the health conscientious.

BBQs (see page 11)

Still deciding on what to do for that lunch event? What better way to entertain your staff and valuable clients than to celebrate with that great Aussie outdoors tradition... the BBQ! Enjoy the enticing aromas and taste the delicious fare on offer such as our "Aussie" style, "Exotic", and vegetarian BBQ options.

Beverage (see page 11)

A full selection of fresh juices, soft drinks, hot coffee and tea also including alcoholic beverages.

Equipment List (see page 12)

We offer a full range of equipment to cover all your catering needs.

Events (see page 13)

Organising an event or function can be quite stressful. Sit back, relax and let our Event Team take care of all your requirements. Big or small, our highly experienced event staff can guarantee a first class occasion every time.

Staff (see page 13)

Our professional team of chefs and waiting staff will remove the hassle and help make your next function a success.

Buffet Selection (see page 14)

All hot main courses are served with a seasonal salad, freshly baked bread rolls & butter and serving utensils.

Coffee Cart

Our professional barista comes to you with everything needed for the perfect coffee. POA.

Prices subject to change please check at

Order online: www.caterpac.com.au or call: 9486 2888

BREAKFAST

Kick-start your day with freshly prepared hot and/or cold breakfasts.

Breakfast Packages .

Cold Breakfast Package

Selection of Danish and muffins with a sliced fresh fruit platter and fresh orange juice
\$12.00 per serve [minimum 6 serves]

Hot Breakfast Package

Selection of bacon & roasted tomato bagels, French breads (croque monsieur), fresh fruit platter and fresh orange juice
\$16.00 per serve [minimum 6 serves]

Combo Breakfast Package

Selection of Danish, bacon & roasted tomato bagels, assorted mini quiches, buttermilk pancakes and fresh orange juice
\$14.00 per serve [minimum 6 serves]

Breakfast Tasting Platter

Pick four items that you like from our breakfast selections. Served with warmed brioche. A great way to please everyone & the best way to start the morning!
\$13.50 per serve [minimum 12 serves]

COLD BREAKFAST

Breakfast Fruit Platter with Berry Yoghurt Dip

Seasonal sliced fresh fruits with berry yoghurt dip
\$5.50 per serve [minimum 6 serves]

Fresh Fruit Salad

Start your day off with a healthy freshly prepared fruit salad laced with passionfruit pulp.
\$4.50 per serve [minimum 10 serves]

Swiss-Style Bircher Muesli

Organic oats steeped in cloudy apple juice and mixed with dried fruits and yoghurt
\$3.50 per serve [minimum 12 serves]

Muesli Muffin Breakfast Trifle

A healthy breakfast alternative, this yoghurt and bran muffin trifle is topped with a wild berry confit
\$5.20 per serve [minimum 6 serves]

Doughnuts

Cinnamon sugar or iced homemade doughnuts
\$3.60 per serve [2 pieces per serve: minimum 12 serves]

Danish Pastries

Assorted flavours including apple, raspberry, apricot and plum. Great for morning tea!
\$2.60 per Danish [recommended 2 Danish per person: minimum 6 Danishes]

Muffins - Regular Size

Baked fresh daily on the premises, our assorted muffins include chocolate, raspberry, blueberry, banana and apple
\$2.60 per muffin [recommended 2 muffins per person: minimum 12 muffins]

Muffins - Mini Size

Try the bite-sized version of our ever popular muffins. Flavours include chocolate, raspberry, blueberry, banana and apple. Great for a stand up event with tea and/or coffee!
\$1.50 per mini muffin [recommended 2 mini muffins per person: minimum 12 mini muffins]

Prices subject to change please check at

Order online: www.caterpac.com.au or call: 9486 2888

HOT BREAKFAST**Egg & Bacon Flan**

A pastry-lined ramekin filled with rolled bacon and creamy egg mix

\$3.50 per serve

[minimum 12 serves]

Spinach & Tomato Roulade

Flaky pastry topped with baby spinach chopped roma tomato flavoured with pesto and cheese, rolled and baked

\$3.20 per serve

[minimum 12 serves]

Egg Benedict

Toasted Turkish bread with warmed leg ham topped with poached egg moistened with Hollandaise sauce, served in a ramekin

\$3.80 per serve

[minimum 12 serves]

Savoury Muffins

Savoury muffins infused with cheese, vegetables, olives & chives. Served warm with butter portions

\$3.60 per muffin

[minimum 12 muffins]

Savoury Muffins with Ham & Roma Tomato

A baked savoury muffin served warm with shaved ham and slices of Roma tomato

\$3.10 per serve

[minimum 12 serves]

Pizza-topped English Muffins

English muffins with a pizza topping consisting of mild Hungarian salami, tomato, mushrooms, olives and capsicums. Served warm

\$5.00 per serve

[minimum 6 serves]

Southern-style Baked Eggs

A ramekin layered with baby spinach, concasse tomato topped with eggs and baked

\$3.50 per serve

[minimum 12 serves]

Western-style Baked Eggs

A ramekin filled with spicy polenta, moistened with a rich tomato coulis, topped with creamy egg mix, and baked to perfection.

\$3.80 per serve

[minimum 12 serves]

Ranch-Style Baked Beans with Chipolata

A ramekin full of our chef's special baked beans topped with chipolata sausages and garnished with Persian fetta

\$3.10 per serve

[minimum 12 serves]

Savoury-Filled Croissants

Light and flaky croissants filled with leg ham, cheddar cheese and tomato. Served warm

\$3.95 per serve

[minimum 6 serves]

Egg Bacon & Cheese English-Style Muffins

Freshly baked English muffins from our bakery toasted and topped with egg, bacon & cheese.

\$5.00 per serve

[minimum 6 serves]

Chunky Corn Cakes

Juicy corn with onion, parsley, red capsicum hand-rolled and pan-seared served with rich tomato relish and sliced avocado

\$3.20 per serve

[minimum 12 serves]

Bacon & Roasted Tomato Bagel

New York bagel served with grilled rashers of bacon with roasted tomato and basil pesto. Served warm.

\$5.00 per serve

recommended 1.5 serves per person

[minimum 6 serves]

French Breads [Croque Monsieur]

French toast filled with leg ham and cheese. Pan fried until golden brown.

\$5.80 per serve

[minimum 6 serves]

Assorted Breakfast Quiches

Served warm, these 4" sized individual quiches are available in vegetarian, salmon and chive and, of course, quiche Lorraine

\$6.60 per quiche

[minimum 6 serves]

Buttermilk Pancakes

Traditional buttermilk pancakes served with maple syrup and whipped cream

\$1.80 per pancake

recommended 3 pancakes per person

[minimum 10 pancakes]

Prices subject to change please check at

Order online: www.caterpac.com.au or call: 9486 2888

CHEESE & FRUIT

Tired of the same old fruit platters?

Try ours!

Exciting fresh fruit platters and quality Australian cheeses.

Cheese Platter

A selection of Australian brie, aged cheddar, creamy blue, and goats' cheese accompanied by assorted biscuits, dried muscatel grapes and water crackers

\$8.00 per serve

[minimum 6 serves]

Fruit Skewers with Berry Yoghurt Dip

Assorted fruit pieces on a skewer served with a side dish of yoghurt mixed with fresh berries.

\$3.20 per serve

recommended 2 skewers per person

[minimum 6 skewers]

Fresh Fruit Platter

A wide range of seasonal mouth watering fruits such as rockmelon, watermelon, oranges, kiwifruit, grapes, strawberries and garnished with fresh mint

\$5.20 per serve

[minimum 6 serves]

Exotic Fresh Fruit Platter

This up-market selection of available seasonal fruits may include stone fruits, grapes, fresh berries, papaya, mango, rambutan, etc. For those who like variety or just want a change.

\$7.00 per serve

[minimum 6 serves]

Cheese & Fruit Platter

A refreshing combination with three varieties of Australian farmhouse cheeses, water crackers and fresh seasonal fruits

\$6.50 per serve

[minimum 6 serves]

Prices subject to change please check at

Order online: www.caterpac.com.au or call: 9486 2888

LUNCH PACKAGES

Take the hassle out of ordering!
Try one of our lunchtime packages.

Lunch Box A

Each lunch box contains:

- 1 x executive sandwich
- 1 x piece of whole fruit
- 1 x muffin
- 1 x 350 ml orange juice

\$11.90 per box

[minimum 6 boxes]

Lunch Box B

Each lunch box contains:

- 1 x coriander chicken salad
- 1 x mini filled baguette
- 1 x piece of whole fruit
- 1 x 350ml orange juice

\$12.90 per box

[minimum 6 boxes]

Lunch Box C

Each lunch box contains:

- 2 x pieces California Roll
- 1 x Wholemeal wrap
- 1 x Mediterranean salad
- 1 x piece of whole fruit
- 1 x 350ml orange juice

\$15.50 per box

[minimum 6 boxes]

Combo A

Each person receives:

- 1 x executive-point sandwich
- 1 x mini Kaiser roll
- A serving of fresh fruit

\$14.00 per person

[minimum 6 people]

**Presented on a platter*

Combo B

Each person receives:

- 1 x double-decker fingers [3 per serve]
- 1 x mini baguette
- A serving of fresh fruit

\$15.00 per person

[minimum 6 people]

**Presented on a platter*

Combo C

Each person receives:

- 1 x wrap
- 1 x executive-point sandwich
- 1 x mini New York bagel
- A serving of fresh fruit

\$19.00 per person

[minimum 6 people]

**Presented on a platter*

Club Class

Each person receives:

- 1 x executive-point sandwich
- 2 hot savouries [your choice]
- A serving of fresh fruit

\$16.00 per person

[minimum 6 people]

**Presented on a platter*

Executive Class

Each person receives:

- 1 x mini baguette
- 1 x executive-point sandwich
- 2 hot savouries [your choice]
- A serving of fresh fruit

\$21.00 per person

[minimum 6 people]

**Presented on a platter*

Premier Class

Each person receives:

- 1 x executive-point sandwich
- 1 x mini New York bagel
- 2 hot savouries [your choice]
- A serving of cheese & fresh fruit

\$22.00 per person

[minimum 6 people]

**Presented on a platter*

Prices subject to change please check at

Order online: www.caterpac.com.au or call: 9486 2888

SANDWICHES & ROLLS

All our bread is baked daily so you can be sure your sandwiches are fresh.
We only use the freshest seasonal ingredients and create the perfect filling combination for you.

Executive Points

Traditional-style point sandwiches

\$6.50 per sandwich [recommended 1.5 sandwiches per person: minimum 6 serves]

Double Decker Fingers (3 per serve)

A variety of gourmet fillings made with a combination of white and dark rye bread

\$7.00 per item [recommended 1.5 items per person: minimum 6 serves]

Mini New York Bagels

An assortment of mini bagels - plain or topped with poppy seeds or sesame seeds together with premier fillings

\$4.90 per bagel [recommended 2.5 bagels per person: minimum 6 serves]

Club Sandwiches

A golden oldie! This club sandwich is created using 4 layers of bread with assorted tasty fillings in between each slice.

\$7.00 per sandwich [recommended 1.25 sandwiches per person: minimum 6 serves]

Gluten-Free Sandwiches

The same level of exciting tasty fillings, but offered for people with an allergy to gluten

\$6.50 per sandwich [recommended 2 sandwiches per person: minimum 6 serves]

Mini Individual Baguette

One of our favourites - colourful, tasty and presents really well

\$4.20 per baguette [recommended 2 baguettes per person: minimum 6 serves]

Mini Chicken Caesar Rolls

A baby kaiser roll filled with poached chicken, cos lettuce and flaked parmesan cheese with a Caesar dressing

\$3.20 per serve [minimum 12 serves]

Mini White Kaiser Buns

White buns shaped like kaiser loaves and filled with a mouth watering combination of fillings.

\$4.50 per bun [recommended 2 buns per person: minimum 6 serves]

Swiss-Style Farmer Cobbs

A healthy choice - fresh and tasty fillings accompany these thick and wholesome Swiss-style sourdough bread slices.

Fillings include smoked salmon, roasted beef, honey leg ham, smoked turkey

\$7.60 per cobb [recommended 1.5 cobbs per person: minimum 6 cobbs]

Assorted Rolls Platter

An assortment of filled rolls consisting of mini bagels, mini baguettes & multi-grain micro high top buns

\$13.00 per serve [3 rolls per serve: minimum 6 serves]

White & Wholemeal Wraps

Thin Lebanese-style bread with varied healthy and delicious fillings to delight all your guests' palettes

\$7.30 per wrap [recommended 1.5 wraps per person: minimum 6 serves]

Herb Focaccia

An Italian favourite filled with a variety of farm fresh fillings & cut into wedges

\$7.50 per focaccia [recommended 1.5 focaccias per person: minimum 6 serves]

4" Bagels

An assortment of 4" bagels - plain and also topped with poppy seeds or sesame seeds together with premier fillings

\$7.50 per bagel [minimum 6 serves]

Prices subject to change please check at

Order online: www.caterpac.com.au or call: 9486 2888

COLD FINGER FOOD

Prepared daily in our kitchens to the highest quality.

Vegetarian and gluten-free options are available.

Peking Duck Pancakes

A savoury pancake wrapped around a tender slice of Chinese BBQ duck with spring onion, cucumber and hoi sin sauce

\$3.30 per piece [minimum 12 pieces]

Bruschetta with Rocket & Bocconcini

A traditional Italian bruschetta with bocconcini cheese, rocket and cherry tomatoes

\$2.90 per piece [minimum 12 pieces]

Smoked Salmon Tart

Savoury tarts topped with smoked salmon and filled with a caper infused cream cheese and garnished with fresh dill

\$3.20 per piece [minimum 12 pieces]

Goats Cheese En Croute with Quince Paste

Dark rye bread topped with chevre (goats' cheese) and garnished with quince paste and wild rocket

\$3.20 per piece [minimum 12 pieces]

Mini polenta & Chick Pea Sandwich

Mini polenta and chick pea sandwich with poached chicken, roasted almonds, flat leaf parsley, and quince aioli

\$3.30 per serve [minimum 12 serves]

Baby Bagels

A bite-sized bagel filled with flaked smoked trout, mascarpone, lemon zest, chives and salmon pearls

\$3.40 per serve [minimum 12 serves]

Cajun Chicken Wrap

Cajun chicken together with salad greens and aioli dressing wrapped in thin mountain bread

\$3.00 per piece [minimum 12 pieces]

Bite-sized Baby Bagels

Baby bagels filled with a marinated vegetable mix flavoured with pesto

\$3.00 per serve [minimum 12 serves]

Watermelon, Fetta & Olive Skewers

Cubes of summer's watermelon with Australian fetta and black olives with fresh mint, on twisted skewers

\$3.50 per serve [minimum 12 serves]

Wild Mushroom Tartlet

A mix of wild mushrooms on a goats' cheese gremolata in a crispy cup

\$3.10 per serve [minimum 12 serves]

Rectangle French Tartlet

A rectangle tartlet topped with caramelised leek, goats curd and fresh thyme

\$3.20 per serve [minimum 12 serves]

Vietnamese Rice Paper Rolls

A combination of noodles Asian mint, julienne of root vegetable with chicken, prawns or vegetables wrapped in a soft fine rice paper and served with a sweet chilli sauce

\$3.30 per piece [minimum 12 pieces]

Smoked Salmon on Pumpernickel

Smoked salmon rosette with lemon infused cream cheese on pumpernickel garnished with baby capers and dill and timeless classic

\$3.20 per item [minimum 12 items]

Tomato Tartlet

Blistered vine tomatoes flavoured with balsamic vinegar mixed with fresh basil in a crispy wonton cup

\$3.20 per serve [minimum 12 serves]

Potato & Veggie Roesti with Sour Cream [gluten free]

Swiss style mini potato and vegetable pancake topped with sour cream and dill garnish

\$3.20 per piece [minimum 12 pieces]

Assorted Sushi [gluten free]

For those wanting a mixture of sushi, this assortment of authentic Japanese classics may include California rolls, inari, nigiri or maki - served with pickled pink ginger, wasabi and served with soy sauce

\$3.00 per piece [minimum 12 pieces]

Poached Chicken En Croute

Poached chicken with creamy brie and avocado on a crispy French bread. A two-bite piece

\$3.20 per serve [minimum 12 serves]

Sushi; Reverse Rolls [gluten free]

Available in vegetarian, prawn, tuna & tofu served with soy sauce

\$3.00 per piece [minimum 12 pieces]

Frittata

A delicious combination of fresh garden vegetables baked with eggs and cream and served with an olive tapenade

\$3.20 per piece [minimum 12 pieces]

Prices subject to change please check at

Order online: www.caterpac.com.au or call: 9486 2888

HOT FINGER FOOD

Impress your guests at your next function with our selection of hot finger food.
It is made fresh daily and delivered hot to your doorstep!

Moroccan Lamb Balls

Lamb, onion, red capsicum, paprika, coriander, cumin, garlic and parsley

\$3.30 per piece [minimum 12 pieces]

Baby Stuffed Potatoes

Bite-sized potatoes filled with crispy bacon and tasty cheese, heated and ready to eat

\$3.00 per serve [minimum 12 serves]

Vegetable Involtni (mini)

Roasted eggplant, fetta, olives & pesto encased in a traditional pizza dough

\$3.20 per piece [minimum 12 pieces]

Thai Fish Cakes

Lightly spiced and lemongrass scented fish cakes served with a Thai dipping sauce

\$3.20 per piece [minimum 12 pieces]

Mini Individual Assorted Quiche

Selection of vegetarian, chicken and asparagus, ham and mushroom

\$3.20 per piece [minimum 12 pieces]

Mini Vegetable Parcels

Filo pastry vegetable parcels flavoured with a basil and tomato relish

\$3.50 per piece [minimum 12 pieces]

Seared Salmon Skewers

Seared salmon marinated in a dill-infused teriyaki sauce and skewered with a bamboo stick

\$3.50 per piece [minimum 24 pieces]

Chicken Satays

Chicken satays served with traditional Malaysian satay sauce and satay garnish

\$3.20 per piece [minimum 12 pieces]

Arancini Bites

Classic Italian risotto balls infused with roasted vegetables, oregano and mozzarella cheese - accompanied by a pimento coulis

\$3.20 per piece [minimum 12 pieces]

Classic Sausage Rolls

A classic served hot with a tangy tomato relish and tomato sauce

\$3.10 per piece [minimum 12 pieces]

Vegetable Rolls

The classic alternative to sausage rolls, mixed garden vegetables encased in fluffy pastry, served with a spicy tomato relish

\$3.10 per serve [minimum 12 serves]

Pizzette with Fig Prosciutto & Persian Fetta

Baby pizza topped with fig, prosciutto and Persian fetta

\$3.30 per serve [minimum 12 serves]

Tandoori Chicken Parcels

Small pillows of filo pastry filled with chicken flavoured with tandoori and Indian spices, served with a yoghurt cucumber raita

\$3.10 per serve [minimum 12 serves]

Assorted Gourmet Mini Pies

Always popular and available in various flavours

\$3.20 per piece [minimum 12 pieces]

Turkish Pizzas

Traditional Turkish pide topped with tomato concasse, minced lamb, pine nuts, mint, roasted red capsicum and sliced kalamata olives

\$3.20 per piece [minimum 12 pieces]

Bite-size Crispy Crab Cakes

Warmed hand-rolled crab cakes served with a caper aioli

\$3.00 per serve [minimum 12 serves]

Pide Spinach & Fetta

Spinach, onion, fetta, egg and chopped herbs in a Turkish pide

\$4.00 per piece [minimum 12 pieces]

Spinach, Ricotta & Chorizo Involtni

Spinach, ricotta and spicy chorizo sausage wrapped in a short crust pastry and baked until golden

\$3.40 per serve [minimum 12 serves]

Mini Lamb Hamburgers

A minted garlic lamb burger in a tiny hamburger bun served with lettuce and tomato

\$3.50 per serve [minimum 12 serves]

Tropical Chicken Goujons

Thin strips of chicken coated with lime and coconut threads served with a lime aioli

\$3.30 per serve [minimum 12 serves]

Twisted Chicken Skewers

Char grilled chicken threaded onto natural twisted skewers with coriander, lime zest and fresh ginger

\$3.50 per serve [minimum 12 serves]

Prices subject to change please check at

Order online: www.caterpac.com.au or call: 9486 2888

HOT & COLD SAVOURY PLATTERS

Budget Hot Savoury Platter

Spring rolls, vegetable samosas, chicken goujons, mini dim sim, seasoned calamari rings, classic meat party pies and serving sauces. Great for parties and value for money!

\$100.00 per platter [50 items per platter]

Flavours of the Orient

A delightful combination of Peking duck wraps, Vietnamese rice paper rolls & California rolls - complemented with a selection of sauces

\$14.00 per serve [5 pieces per serve: minimum 6 serves]

Vegetarian Oasis

Grilled Mediterranean vegetables, kalamata olives, dolmades, chevre (goats') cheese, and crudités together with our homemade selection of dips and Turkish pide

\$9.00 per serve [minimum 6 serves]

Mediterranean Delights [antipasto]

Italian prosciutto with melon, sun-dried tomatoes, marinated fetta cheese, olives and a selection of cold cuts including chorizo sausage

\$9.20 per serve [minimum 6 serves]

Dip, Dip, Dip

A tempting trio of dips which may including such tasty treats as baba ganoush, hommus and tzatziki - garnished with kalamata olives, assorted crudités and served with grissini and ciabatta fingers

\$6.50 per serve [minimum 6 serves]

Bar Snacks Platter

Perfect for the Friday drinks event!

Includes ice crackers, assorted salted nuts, pretzels, grissini and corn chips with selection of dips

\$6.90 per serve [minimum 12 serves]

SALADS

Individual Fresh Garden Salad

Salad greens with continental cucumber, cherry tomatoes, grated carrot, button mushrooms and red and green capsicums

\$5.00 per serve [minimum 6 serves]

Individual Mediterranean Salad

Refreshing and colourful combination of cucumber, capsicums, tomatoes, Spanish onions, and black olives on a bed of cos lettuce

\$5.00 per serve [minimum 6 serves]

Main Course Chicken Salad [gluten free]

Fresh chicken, tomato, red onion, cucumber, avocado and mixed lettuce served with a honey mustard dressing. Ideal for people with gluten allergies

\$12.95 per serve

Main Course Chicken Caesar

Traditional chicken Caesar main course salad

\$13.00 per serve

Individual Potato Salad

Baby chat potatoes with bacon, shallots, chives, mint infused with a mustard flavoured sour cream and mayonnaise dressing

\$5.00 per serve [minimum 6 serves]

Main Course Salad Nicoise

Potatoes, green beans, boiled egg, black olives, and tuna flakes combined with garlic-infused vinaigrette

\$11.00 per serve

Prices subject to change please check at

Order online: www.caterpac.com.au or call: 9486 2888

CAKES, PASTRIES & DESSERTS

Scrumptuous!

Devonshire Tea

Freshly baked scones served with traditional fruity strawberry jam and whipped cream

\$4.80 per serve

[2 per serve]

Florentine Choc-Dipped Biscuit

A classic that is gluten free

\$3.10 per serve

Cakes

A great variety of cakes with different flavours and textures that will definitely please the most discerning palate

\$5.80 per serve

[minimum 6 serves]

Gluten-Free Morning Tea

A Florentine choc-dipped biscuit and a gluten-free blueberry daisy biscuit

\$4.80 per serve

[minimum 6 serves]

Gluten-Free Blueberry Daisy Biscuit

A large gluten-free shortbread with a blueberry filling

\$3.40 per serve

Donuts

Cinnamon sugar or iced homemade doughnuts

\$3.60 per serve

[2 pieces per serve: minimum 12 serves]

Choc Truffles

The pastry chef's secret recipe of choc, raisins, rum and other ingredients, which cannot be named, covered in milk choc decorated with white choc. It's choc heaven!

\$2.50 per serve [minimum 12 serves]

Banana Loaf

Moist slices of freshly baked banana bread

\$5.20 per serve

[2 slices per serve: minimum 6 serves]

Individual Desserts

Our mini dessert range is a perfect way to impress your guests. With minimum fuss and handling, varieties may include tiramisu, lemon meringue tarts, mint and raspberry pannacotta

\$5.00 per serve

[minimum 6 serves]

Cookies

A fantastic array of cookies that may include English cheese cookies, coconut macaroons, butter cookies and shortbreads

\$4.00 per serve

[3 per serve: minimum 6 serves]

Slices & Tarts [2 per serve]

Treat yourself to an assortment of classic and exciting new slices and tarts

\$5.20 per serve

[minimum 6 serves]

Sweet Combination Platter

This ever popular platter has something for everyone.

Items may include baby muffins, Danish, tarts, cakes, slices and cookies

\$6.00 per serve

[3 per serve: minimum 6 serves]

Danish Pastries

Assorted flavours including apple, raspberry, apricot and plum. Great for morning tea!

\$2.60 per Danish

[recommended 2 Danish per person: minimum 6 Danish]

Muffins - Regular Size

Baked fresh daily on the premises, our assorted muffins include chocolate, raspberry, blueberry, banana and apple

\$2.60 per muffin

[recommended 2 muffins per person: minimum 12 muffins]

Muffins - Mini Size

Try the smaller version of our ever popular muffins.

Flavours include chocolate, raspberry, blueberry, banana and apple.

Great for a stand up event with tea and or coffee

\$1.50 per mini muffin

[recommended 2 muffins per person: minimum 12 muffins]

Slices [2 per serve]

\$5.00 per serve

[minimum 8 serves]

Mini Cup Cakes

Decorated mini cup cakes

\$3.60 per serve

[minimum 12 serves]

Petite Fours

A mix of baby cakes and tarts - a perfect selection for morning or afternoon tea

\$4.80 per serve

[2 pieces per serve: minimum 10 serves]

Mini Iced Carrot Cakes

Bite-sized baked carrot and hazelnut cakes iced with a cream cheese glaze and coconut. Great for that special morning tea

\$2.60 per serve

[minimum 12 serves]

Assorted Whole Cakes

Celebrate that special occasion with a mouth-watering cake!

Varieties include carrot cake, almond chocolate brownie and baked raspberry cheesecake.

Larger cakes also available upon request

Prices subject to change please check at

Order online: www.caterpac.com.au or call: 9486 2888

BARBECUES

Vegetarian options available.
Please call for a quote.

Caterpac BBQ Deluxe - The ultimate BBQ experience!

Marinated beef rib eye steaks, king prawns, rosemary infused lamb & vegetable kebabs, chicken satay skewers, gourmet sausages, grilled mushrooms, onions, 3 salads of your choice, freshly baked bread rolls, tomato sauce & mustard.

The Great Aussie BBQ - Something for everyone!

Gourmet sausages, pork & beef mini burgers, chicken satay skewers, grilled onions, 2 salads of your choice, freshly baked rolls, tomato sauce & mustard.

Caterpac Value BBQ - Check this out for value!

Marinated beef rib eye steaks, dill & lemon infused shrimp skewers, gourmet sausages, potato roesti, grilled mushrooms, onions, 2 salads of your choice, freshly baked bread rolls, tomato sauce & mustard.

***Minimum 10 people. Chefs available or cook your own. Disposable cutlery & plates supplied.**

BEVERAGES

Hot Beverages:

Hot Chocolate

Warm creamy hot chocolate
\$3.00 per cup [minimum 10 cups]

Tea and Coffee

Freshly brewed coffee
A selection of flavoured teas
\$3.00 per cup [minimum 10 cups]

Alcoholic Beverages:

Victoria Bitter - 375ml [stubbie]
\$3.50 per bottle

Stills Beer

\$3.75 per serve [minimum 12 serves]

Hagan Light Beer

\$3.75 per serve [minimum 12 serves]

Cascade Light - 375ml [stubbie]
\$3.50 per bottle

White Wine - Caterpac Standard Deluxe

\$33.50 per bottle [recommended 1 bottle for 6 people]

Caterpac Standard Sparkling Wine

\$18.50 per bottle [recommended 1 bottle for 6 people]

White Wine - Caterpac Deluxe

\$45.00 per bottle [recommended 1 bottle for 6 people]

Cold Beverages:

Orange Juice - 2 Lt

No added sugar
\$7.65 per bottle [recommended 1 bottle for 6 people]

Apple Juice - 2 Lt

No added sugar
\$7.65 per bottle [recommended 1 bottle for 6 people]

Juice - 350 ml

Choose from orange, apple and apple blackcurrant
\$3.00 per bottle

Coke - 1.25 Lt

\$4.50 per bottle [recommended 1 bottle for 6 people]

Diet Coke - 1.25 Lt

\$4.50 per bottle [recommended 1 bottle for 6 people]

Plain Sparkling Mineral Water - 1.25 Lt

\$4.50 per bottle [recommended 1 bottle for 6 people]

Lemon Sparkling Mineral Water - 1.25 Lt

\$4.50 per bottle [recommended 1 bottle for 6 people]

Sparkling Mineral Water - 300 ml

Choose from plain or orange sparkling mineral water
\$3.00 per bottle

Spring Water - 600ml

\$3.00 per bottle

Prices subject to change please check at

Order online: www.caterpac.com.au or call: 9486 2888

EQUIPMENT LIST

We offer a full range of equipment to cover all your catering needs.

Drinking Tumblers

285 ml multi-purpose glass

\$1.00 per item [minimum 10 items]

Beer Glasses

285 ml beer glass

\$1.00 per item [minimum 10 items]

Wine Glasses

Plain wine glass

\$1.00 per item [minimum 10 items]

Champagne Flutes

185ml champagne flutes

\$1.00 per item [minimum 10 items]

Dinner Plates

Standard china dinner plates

\$1.00 per item [minimum 10 items]

Plastic Plates

Disposable white plastic plates

\$0.30 per item

Ceramic Side Plates

White ceramic side plates

\$1.00 per item [minimum 10 items]

Cup, Saucer & Teaspoon Set

China cup & saucer with stainless steel teaspoon

\$1.50 per set [minimum 10 sets]

Plastic Cups

Disposable white plastic cups

\$0.30 per item

Knives

Stainless steel knives

\$0.25 per item [minimum 10 items]

Plastic Knives

Disposable white plastic knives

\$0.25 per item

Forks

Stainless steel

\$0.25 per item [minimum 10 items]

Plastic Forks

Disposable white plastic forks

\$0.25 per item

Dessert Spoons

Stainless steel dessert spoons

\$0.25 per item [minimum 10 items]

Plastic Spoons

Disposable white plastic spoons

\$0.25 per item

Milk Jugs

China milk jugs

\$1.50 per item [recommended 1 item for 10 people]

Water Jugs

Glass water jugs

\$4.00 per item [recommended 1 item for 6 people]

Linen Rectangle

Linen rectangle to suit 1.8 m trestle tables: table cloths are 150 x 230 cm

\$18.00 per table [recommended 1 per table for 10 people]

Trestle Tables

1.8 m fold-up trestle tables

\$18.00 per item [recommended 1 item for 10 people]

Ice Bins

Bulk plastic ice bins - 60L

\$5.00 per item [recommended 1 item for 40 people]

Chafing Sets with Burners

Stainless steel chafing sets with burners

\$39.00 per item [recommended 1 item for 20 people]

Gas Oven

Portable gas oven

\$130.00 per item [recommended 1 item for 50 people]

Warming Oven

Portable warming oven

\$50.00 per item [recommended 1 item for 40 people]

Water Urn

25 Lt stainless-steel hot water urn

\$30.00 per item [recommended 1 item for 60 people]

Coffee Percolator

60-cup stainless-steel coffee percolator

\$45.00 per item [recommended 1 item for 60 people]

Gas Barbecue

Portable gas BBQ including gas

\$90.00 per item [recommended 1 item for 60 people]

Marquee

Different styles & sizes available

Please phone our office for a quote

Hot or Cold Cambro Delivery Unit

\$25.00 per unit

Prices subject to change please check at

Order online: www.caterpac.com.au or call: 9486 2888

EVENTS

Packages can be tailored to your needs

Cocktail Package Option: 1

Includes 3 x cold canapés and 3 hot finger food items
Total of 6 items per person: ideal for function duration of one hour

\$18.00 per person [minimum 25 people]

Cocktail Package Option: 2

Package includes 5 cold canapés and 5 hot finger food items.

Total of 10 items per person: ideal for functions lasting approx 2 hour.

\$31.00 per person [minimum 25 people]

Cocktail Package Option: 3

Package includes 6 cold canapés & 6 hot finger food items.

Total of 12 items per person: ideal for functions lasting approx. 3 hours.

\$37.00 per person [minimum 25 people]

Beverage Package - 1 Hour

Based on 4 standard drinks per person, this drinks package includes beer, wine & soft drinks.

\$12.00 per person [minimum 25 people]

Beverage Package - 2 Hours

Based on 8 standard drinks per person, this package includes beer, wine & soft drinks.

\$24.00 per person [minimum 25 people]

Beverage Package - 3 Hours

Based on 12 standard drinks per person, this package includes beer, wine & soft drinks.

\$36.00 per person [minimum 25 people]

STAFF

Our professional team of chefs and waiting staff will help make your next function a success.

Chef - Weekdays

Mon - Fri [minimum 4 hours]

\$48.00 per chef per hour

[recommended 1 chef per hour for 100 people]

Chef - Saturdays

Minimum 4 hours

\$58.00 per chef per hour

[recommended 1 chef per hour for 100 people]

Chef - Sundays

Minimum 4 hours

\$64.00 per chef per hour

[recommended 1 chef per hour for 100 people]

Chef - Public Holidays

Minimum 4 hours

\$96.00 per chef per hour

[recommended 1 chef per hour for 100 people]

Waiting Staff - Weekdays

Mon - Fri [minimum 3 hours]

\$38.00 per waiter per hour

[recommended 1 waiter per hour for 30 people]

Waiting Staff - Saturdays

Minimum 3 hours

\$52.00 per waiter per hour

[recommended 1 waiter per hour for 30 people]

Waiting Staff - Sundays

Minimum 3 hours

\$58.00 per waiter per hour

[recommended 1 waiter per hour for 30 people]

Waiting Staff - Public Holidays

Minimum 3 hours

\$84.00 per waiter per hour

[recommended 1 waiter per hour for 30 people]

Prices subject to change please check at

Order online: www.caterpac.com.au or call: 9486 2888

Buffet Selection

Butter Chicken

Tender Chicken marinated in tandoori paste and slow roasted with a creamy butter chicken sauce finished with Fresh coriander

Chicken Balti with Chickpeas

Northern India tomato based curry with yoghurt and chickpeas with an aromatic spice blend finished off with coriander

Vegetable Tika Masala

Vegetable medley prepared in a delicate creamy curry spiced with garlic, chilli, coriander, cumin ginger, turmeric, fenugreek, cloves and cinnamon

Harissa Lamb

Lean chunks of lamb with the flavour of North Africa in a spicy sauce made from chilli, capsicum, coriander and cumin

Lamb Tangine

This slow cooked classic Middle Eastern dish starting with diced lam infused with cumin, nutmeg, turmeric and cardoman along with kidney and turtle beans finished off with freshly chopped spinach

Chicken Mediterranean

Napolitan style classic with chicken pieces cooked with kalamata olives, sliced capsicum and halved mushrooms.

Beef Madras

Ground coriander, cumin and turmeric are combined with the flavours of mustard seed and coconut to create a delectable and aromatic curry base that is slowly cooked with diced beef.

Coq Au Vin

This is a traditional French stew with mushrooms, chicken, bacon, onion and red wine

Beef Stroganoff

Tender beef strips cooked with mushrooms, sautéed onions, sour cream and tomato paste bound with rich demi glaze. Finished with white wine and sliced dill cucumber

Lamb Navarin

A timeless classic of browned diced lamb with a mirepoix of carrots, onion and celery simmered in a rich red wine sauce

Prices subject to change please check at

Order online: www.caterpac.com.au or call: 9486 2888